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Gebrauchsanweisung
Instruction manual
Mode d'emploi
Istruzioni per l'uso
Gebruiksaanwijzing
Οδηγίες χρήσεως
Instrucciones para el uso

ET 52250

DE, GB, FR, IT, NL, GR, ES, 801 143 05

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Protection of the Environment

Notes on disposal

Your new appliance was protected by suitable packaging while it was on its way to you. All materials used for this purpose are environment-friendly and suitable for recycling. Please make a contribution to protecting the environment by disposing of the packaging appropriately.

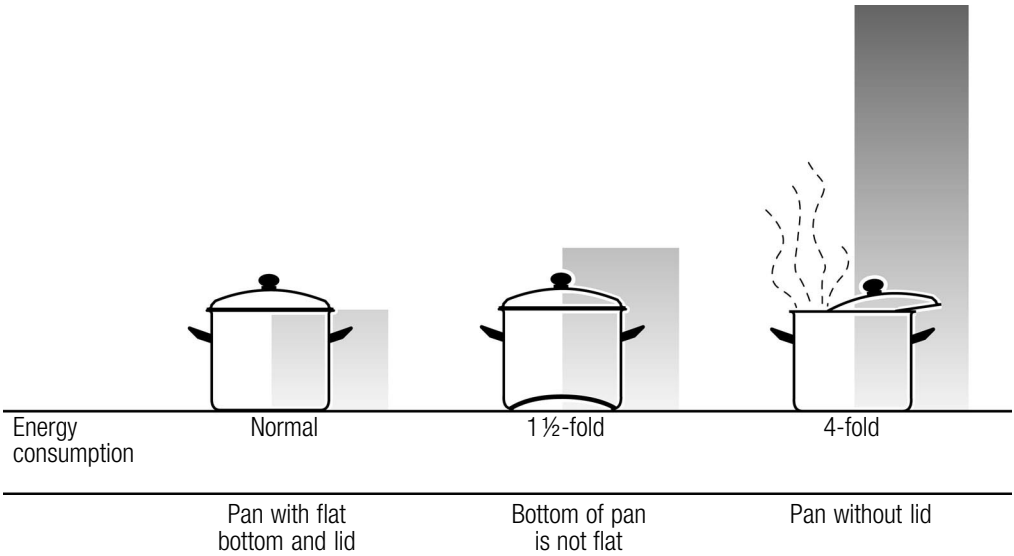
Old appliances are not worthless rubbish! Environment-conscious recycling can reclaim valuable raw materials.
Before disposing of your old appliance, please make sure that it is unusable, or label it with a sticker stating "Caution: This appliance is defective!"

Up-to-date information concerning options for disposing of your old appliance and the packaging from the new one can be obtained from your retailer or local municipal office.

How to save energy

- ❑ We recommend that you use saucepans and frying pans with thick flat bases. Uneven bases increase cooking times.
- ❑ Always select a saucepan that is the right size for the food to be cooked. A large saucepan that is only half-filled will consume more energy.
- ❑ Saucepans and frying pans should always be covered by a matching lid.
- ❑ Using a saucepan base that is the same size as the hotplate ensures the optimum transfer of heat. When purchasing saucepans, check that the manufacturer frequently specifies the top diameter of the pan rim. Generally, this value is greater than the diameter of the pan base.
- ❑ Switch back to a lower heat setting at the appropriate time.

- ❑ Make use of the residual heat. For longer cooking times, it is possible to switch off the hotplate 5 to 10 minutes before the end of the cooking time.
- ❑ Even though the hotplate has been switched off, you can use it for as long as the residual heat indicator is illuminated to warm dishes or melt ingredients.



Before connecting your new appliance

Please read this instruction manual carefully before using your new hob for the first time. The instructions contain important information with regard to user safety and appliance use and care.

- ❑ The electrical connection of your appliance must be carried out by an approved technician only. Incorrect connection invalidates any warranty claims in the event of appliance damage.

- ❑ Please retain these operating and installation instructions. The envelope for the operating instructions contains details of the after-sales service which you may need to call if repairs are required. Please submit the operating and installation instructions to any subsequent user of the appliance.
- ❑ Do not operate the hob if transport damage is apparent.

Important information

Safety information

- ❑ This appliance complies with all regulations relevant to electrical appliances. Repairs should only be carried out by service engineers trained by the manufacturer. Repairs that have not been carried out properly represent a considerable hazard to the user.
- ❑ This appliance must be used for the preparation of food only.
- ❑ The hob and pans or utensils can become very hot while it is in use. Make sure that children are always kept away from the hob.
- ❑ Do not leave the hob unattended if you are cooking with fat or oil. Oil can catch fire if it overheats. Never pour water onto burning oil or fat. Burns hazard! Cover the pan in order to smother the flames and switch off the cooking zone. Leave the pan to stand on the hob until it has cooled down.
- ❑ The connecting cords of electrical appliances must not come into contact with the hot cooking surfaces, as this could result in damage to the hob and the connecting cord's insulating jacket.

- ❑ In the event that a drawer is located beneath the hob, you must not store any combustible items or spray cans in the drawer. Do not place any combustible items on top of the hob.
- ❑ If any cracks, fissures or other breaks appear on the hob, it must be rendered inoperable immediately. The hob should be switched off either via the cooker fuse or circuit-breaker in the main fuse box, or unplugged from its source of power, whichever is applicable.
- ❑ Caution! The saucepan base and the hotplate must be dry whilst cooking. Any liquid between the cookware base and the hotplate will vaporize. The ensuing steam pressure can cause the saucepan to jump violently. Risk of injury!
- ❑ Observe the residual heat indicator. This provides an indication of which hotplates are still hot.
- ❑ Switch off the hotplate if the indicator does not work when the hotplate is heating.
  Call the after-sales service.

How to prevent damage to your appliance

Please heed the following information in order to prevent damage to your hob and to keep it in good condition:

Utensils

- ❑ Pots and pans should not have a rough base otherwise they will scratch the cooking zone.
- ❑ Do not prepare food in aluminium foil or plastic containers as the material will melt and stick to the hob.
- ❑ Do not let enamel pans boil dry as this could damage the base of the pan and the glass-ceramic.
- ❑ If you are using special utensils, observe the manufacturer's instructions.

Cooking zone

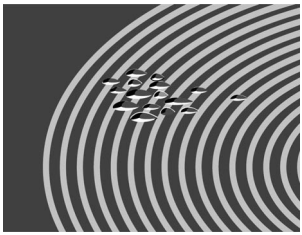
- ❑ Do not use the hob as a storage space or work surface. Salt, sugar or sand (can occur when vegetables are cleaned) can cause scratches on the hob.
- ❑ Ensure that no hard or sharp object is dropped onto the hob, otherwise it could become damaged as a result.
- ❑ Only clean the hob when it has cooled, i.e., when the residual heat display no longer illuminates. If used when the hotplate is hot, agents used for cleaning and care of the hotplate will cause stains.
- ❑ Do not use a protective foil on the hob.
- ❑ Do not put any hot pans on the display panels, the adjustment range or the hob surround.

Hob discoloration

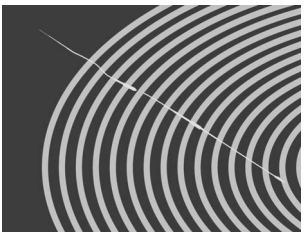
Iridescent discoloration (metallic shimmer) is caused by particles rubbing off the bases of some pans or by using unsuitable cleaners. This can be removed with Sainsbury's CERAMIC Hob CLEANER or Hob Clean but it is a time-consuming job. Our customer service will remove such stains at a charge. Aggressive or abrasive cleaning agents will rub off the decor, causing dark patches.
Any food remains that were not removed and have become baked on will also cause hob discoloration.

Examples of possible damage

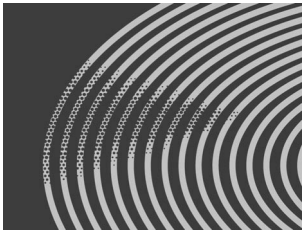
They do not influence the function or stability of the glass ceramic.



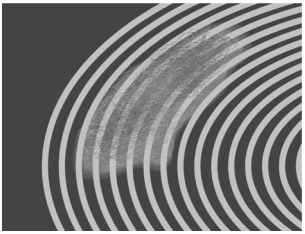
Pitting caused by melted sugar or food with a high sugar content.



Scratches caused by salt, sugar, sand or rough pan bases.



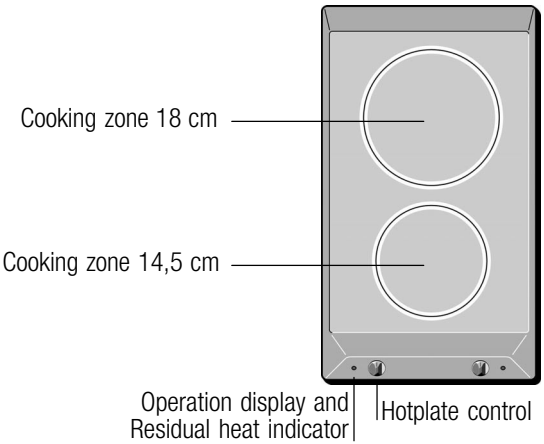
Metallic shimmering discoloration due to wear from pan bases or use of an unsuitable cleaning agent.



Decor rubbed off due to use of an unsuitable cleaning agent

The hob

ET 52250



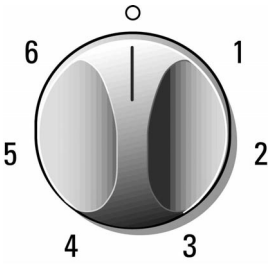
Residual heat indicator

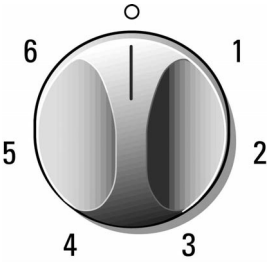
The hob has a separate residual heat indicator for each of the hotplates. This indicates which hotplates are still hot.

Setting procedure

Cooking zone controls

The hotplate controls are used to set the heat setting of the hotplates.





You can turn the controls either to the right or to the left.

1 = lowest setting

6 = highest heat setting

Table

The following tables provide you with a few examples. Please remember that the cooking times depend on the type, weight and quality of the food, which means that deviations are possible.

Set the cooking zone control to setting 6 for bringing to the boil or initial frying. Then switch the control back to the appropriate simmer setting.

	Amount	Boil start setting 6	Ongoing cooking	Total cooking time
Melting				
Chocolate, butter, honey	100 g	–	1	–
Gelatine	1 packet	–	1	–
Heating and keeping warm				
Stew (e. g. lentil dish)	400 g - 800 g	1 - 3 min.	1 - 2	–
Milk	500 ml - 1 l	1 - 3 min.	1 - 2	–
Heating				
Tinned vegetables	400 g - 800 g	2 - 4 min.	1 - 2	5 - 10 min.
Thickened soup	500 ml - 1 l	4 - 6 min.	1 - 2	5 - 10 min.
Milk	200 ml - 400 ml	1 - 3 min.	1 - 2	4 - 7 min.
Defrosting and heating				
Frozen spinach	300 g - 600 g	2 - 4 min.	2 - 3	10 - 20 min.
Frozen goulash	500 g - 1 kg	2 - 4 min.	2 - 3	20 - 30 min.
Boiling				
Rice (with twice the amount of water)	125 g - 250 g	2 - 4 min.	1	20 - 30 min.
Fresh vegetables with 1 - 3 cups of water	500 g - 1 kg	3 - 5 min.	1 - 2	10 - 20 min.
Potatoes boiled in skins with 1 - 3 cups of water	750 g - 1.5 kg	4 - 6 min.	1 - 2	30 - 40 min.
Boiled potatoes with 1 - 3 cups of water	750 g - 1.5 kg	4 - 6 min.	1 - 2	20 - 30 min.
Pasta (1 - 2 l water)	200 g - 400 g	7 - 12 min.	1 - 2	10 - 15 min.
Roasting				
Pot roast	1 kg	5 - 8 min.	2 - 3	80 - 100 min.
Beef rolls	4 pcs.	6 - 11 min.	2 - 3	50 - 60 min.
Poaching				
Dumplings (2 - 3 l water)	4 - 8 pcs.	7 - 12 min.	2 - 3	30 - 40 min.
Fish	300 g - 600 g	5 - 8 min.	1 - 2	15 - 25 min.

	Amount	Boil start setting 6	Ongoing cooking	Total cooking time
Frying				
Fish fingers		2 - 3 min.	3 - 4	8 - 11 min.
Pancakes		2 - 3 min.	3 - 4	ongoing frying
Cutlet (in breadcrumbs)		2 - 3 min.	3 - 4	7 - 10 min.
Steaks	2 - 3 pcs.	2 - 3 min.	4 - 5	5 - 10 min.
Deep-fat frying (in 1 - 2 l of oil)				
Frozen products	200 g / load	10 - 15 min.	4 - 5	Ongoing deep-fat frying
Others	400 g / load	10 - 15 min.	2 - 3	Ongoing deep-fat frying

* Minerals and vitamins are water soluble, therefore: Use less water – vitamins and minerals are retained. Use shorter cooking times – for crunchy vegetables.

Care and cleaning

Do not under any circumstances use a highpressure or steam cleaner.

Hob

A protective cleaning agent will coat the glass-ceramic hob with a gleaming, dirt-repellent film. This will help to preserve the attractive appearance of your hob over a long period of time and make it easier to clean as well. We recommend you use “cerafix” which can be purchased from chemists, hardware stores or supermarkets.

Clean the hob every time that you use it, so that food remains are prevented from being baked on to the surface.

Water spots can also be removed using lemon juice or vinegar. If you accidentally spill acidic liquids onto the hob frame, please wipe off immediately using a damp cloth. Otherwise dull areas may appear on the hob surface.

Note:

If the hob is very dirty, it is best to use a common household glass scraper.

Suitable cleaners for ceramic hobs:

Cleaning agent	Supply source
Glass scraper	DIY stores/hobby markets, electric appliance stores, specialist kitchen stores, after-sales service
Replacement blades	DIY stores/hobby markets, drugstores, painting accessory stores, after-sales service
COLLO luneta, HOB BRITE Hob Clean, Hob & Sink Clean, Sainsbury's CERAMIC Hob CLEANER, SWISS CLEANER, WK TOP	Chemists, hardware stores, electrical retailers, supermarkets, grocers, department stores

Unsuitable cleaning agents:
Do not under any circumstances use an abrasive sponge or a scouring agent. Nor should any chemically aggressive cleaners such as oven sprays or stain removers be used.

Iridescent discoloration (metallic shimmering) is caused by the bases of some pans or by using unsuitable cleaners. This can be removed with Sainsbury's CERMAIC Hob CLEANER or Hob Clean but it is a time-consuming job.

Our after-sales service will also remove such discolourations for a small fee.

Hob surround

The hob surround is best cleaned with lukewarm soapy water. Do not use a sharp or abrasive cleaning agent.

Note

- The temperature of the hotplate is controlled via the switching on and off of the heater; This means that the hotplate does not always glow red. If you select a lower heat setting, the heater will switch off more often than with a higher heat setting. The heater still switches on and off even on the highest setting.
- A quiet buzzing sound may be heard when the hotplates are heating up.
  The heater of the individual hotplates may glow to varying degrees of brightness. It may appear to extend outside the borders defining the cooking zone, depending on the angle from which it is observed.
  This represents a technical characteristic and has no influence on quality or function.
- Irregularities on the surface are a natural characteristic of glass-ceramic products.
  The hob's mirror finish can mean that even the smallest bubble, less than 1 mm in diameter, is more or less visible. They neither impair the performance nor the durability of the glass-ceramic hob.

After-sales service

When calling upon our after-sales service, please specify the E number and FD number of your appliance.
The nameplate containing these numbers can be found on the back page of these operating instructions.